

IN THE CLAIMS:

Claim 1 (currently amended): A beneficial microorganism propagation-promoting material which promotes propagation of a beneficial microorganism in a colon of a living being that helps to sustain the health of living beings, said material comprising a substance that ~~remains undigested~~ will not be digested and ~~unabsorbed~~ absorbed in small intestines of a living being, said material being obtained by steps of:

cooking solid form grains,

cooling the solid form grains to a temperature at which koji mold propagates,

inoculating koji mold on solid said form grains to create a koji preparation resultant,

adding water to said resultant to hydrolyze proteins and/or saccharides contained in said resultant,

during said hydrolysis said koji mold and beneficial microorganisms contained in said resultant and/or added to the resultant being symbiotic in the resultant and propagation of said beneficial microorganisms being promoted when the beneficial microorganisms receives nutrients from the resultant so that said koji mold and said beneficial microorganisms are cultivated together in said resultant, and

decomposing a predetermined amount of phytic acid contained in said grains during cultivation of said koji mold, and

wherein said resultant contains said substance that will not be digested or absorbed.

Claim 2 (currently amended): A beneficial microorganism propagation-promoting material that contains a substance that ~~remains undigested~~ will not be digested and ~~unabsorbed~~ absorbed in small intestines of a living being, said material obtained from the steps comprising:

mixing together a product for promoting propagation of beneficial microorganisms and a resistant starch; and wherein

said product for promoting propagation of beneficial microorganisms that help to sustain the health of living beings is obtained by:

cooking solid form grains,

cooling the solid form grains to a temperature at which koji mold propagates;  
inoculating koji mold on said solid form grains to create a koji preparation resultant,

adding water to said resultant to hydrolyze proteins and/or saccharides contained in said resultant,

during said hydrolysis said koji mold and said beneficial microorganisms contained in said resultant and/or added to the resultant being symbiotic in the resultant and propagation of said beneficial microorganisms being promoted when said beneficial microorganisms receive nutrients from the resultant so that said koji mold and said beneficial microorganisms are cultivated together in said resultant, and

decomposing a ~~predetermined amount~~ of phytic acid contained in said grains during cultivation of said koji mold; and

said resistant starch ~~remains~~ will remain undigested and unabsorbed in said small intestines and becomes a nutrient of lactic acid bacteria that grows in the intestines of animals.

Claim 3 (canceled).

Claim 4 (canceled).

Claim 5 (currently amended): A process for preparing a beneficial microorganism propagation-promoting material which promotes propagation of a beneficial microorganism that helps to sustain the health of living beings and that contains a substance that ~~remains undigested~~ will not be digested and unabsorbed absorbed in small intestines of a living being, said process comprising the steps of:

cooking solid form grains,

cooling the solid form grains to a temperature at which koji mold propagates;  
inoculating koji mold on said solid form grains to create a koji preparation resultant,

adding water to said resultant to hydrolyze proteins and/or saccharides contained in said resultant,

during said hydrolysis said koji mold and said beneficial microorganisms contained in said resultant and/or added to said resultant being symbiotic in the resultant and propagation of said beneficial microorganisms being promoted when said beneficial microorganisms receive nutrients from said resultant so that said koji mold and said beneficial microorganisms are cultivated together in said resultant, and

decomposing ~~a predetermined amount of~~ phytic acid contained in said hydrolyzed proteins and/or saccharides during cultivation of said koji mold, and

wherein said resultant contains said substance which will remain undigested and unabosbed.

Claim 6 (canceled).

Claim 7 (previously amended): A process for preparing a beneficial microorganism propagation-promoting material according to Claim 5, wherein said beneficial microorganism is at least one selected from *Eumycetes*, lactic acid bacteria and bifidobacteria.

Claim 8 (canceled).

Claim 9 (previously presented): A beneficial microorganism propagation-promoting material according to claim 1 wherein said water added to said resultant is added until a content of said water is 50% by weight.

Claim 10 (previously presented): A beneficial microorganism propagation-promoting material according to claim 2 wherein said water added to said resultant is added until a content of said water is 50% by weight.

Claim 11 (previously added): A process for preparing a beneficial microorganism propagation-promoting material according to claim 5 wherein said water added to said resultant is added until a content of said water is 50% by weight.